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PA - (KYOD ) KYODO NYUGYO KK

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XA - C1993-115791

XIC - A23L-001/20 ; A23L-001/28 ; A23L-001/30 ; A61K-035/78 ; C09K-015/34

AB - J05176711 Foodstuff comprises NT-100F, antioxidant from fermented  
soybean prod.

- USE/ADVANTAGE - The foodstuff can prevent arteriosclerosis.

- In an example, soybean is fermented with Bacillus natto at 45 deg. C  
for 24 hours, the resultant is extracted with methanol, ethanol,  
acetone, hexane, ethyl acetate or butanol, followed by concn., and the  
resultant is dispersed in hydrochloric acid soln. and mixed with  
butanol, followed by removing butanol. The resultant is suspended in  
sodium hydroxide soln., then mixed with ether or hexane, and the  
resulting aq. phase is recovered, adjusted to pH 3.5 and extracted  
with ether or hexane. The extracted phase is conc. and subjected to  
column chromatography, and the fraction is dried under freezing,  
whereby the NT-100 F is obtd(Dwg. 0/0)

IW - FOOD PREVENT ARTERIOSCLEROSIS COMPRISE ANTIOXIDANT FORM FERMENTATION  
SOY PRODUCT

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NC - 001

OPD - 1991-12-27

ORD - 1993-07-20

PAW - (KYOD ) KYODO NYUGYO KK

TI - Foodstuff for preventing arteriosclerosis - comprises NT-100F  
antioxidant form fermented soybean prod.